

FAMILY-STYLE BRUNCH



\$40 PER PERSON

+\$25^{PP} BOTTOMLESS MIMOSAS | +\$35^{PP} HOUSE WINE POURS

CROISSANTS & BAGELS FOR THE TABLE

appetizers CHOOSE 2 FOR THE TABLE

6TH AVENUE CHIA BOWL

granola, seasonal fruit & berries, shaved chocolate

SEASONAL FRUIT BOWL

TUSCAN KALE CAESAR

sourdough croutons, grana padano, charred lemon

ARUGULA SALAD

heirloom tomato, shaved fennel, pepitas, citrus vinaigrette

mains CHOOSE 2 FOR THE TABLE

AVOCADO TOAST

roasted campari tomatoes, radish, roasted pepitas, crusty bread

SMOKED SALMON PLATTER

dill cream cheese, tomato, red onion, capers, bagel

APPLE FRENCH TOAST

maple syrup, icing, berries

SHORT RIB HASH

fingerlings, collard greens, poached eggs

EGGS BENEDICT

hollandaise sauce, poached eggs

GRILLED CHEESE

parmesan, cheddar, sourdough

sides CHOOSE 2 FOR THE TABLE

CRUSHED FINGERLINGS

APPLEWOOD SMOKED BACON

FRIES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EXECUTIVE CHEF: ALEX MIXCOATL

